



## Pulled Jackfruit Bourbon BBQ Soft Tacos

Prep time: 30 Cook Time: Servings: 12

Appetizers/Sides/Snacks,Better For You,Entrees,Better For You,Smart Hearty Grains,Casual Dining,Catering,FSR/QSR,Global Tacos,Plant-Based Preferences

### Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Smart Hearty Grains™ Tortilla	47086		24 Each
BBQ Bourbon Pulled Jackfruit			6 cup
Cabbage and Jicama Slaw			6 cup
Pickled Red Onions			1 1/2 cup
Limes		cut into 8 wedges	3 Each

### Instructions

1. To prepare one taco, top one warmed tortilla with ¼ cup of BBQ Bourbon Pulled Jackfruit, ¼ cup of the Jicama Slaw, 1 tbsp. pickled red onion and serve with a lime wedge.
2. Serve 2 tacos per order.



# BBQ Bourbon Pulled Jackfruit

Prep time: Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Bourbon			1 1/2 cup
BBQ Sauce			3 cup
Young Jackfruit		canned, drained, and pulled	6 cup

## Instructions

1. Combine bourbon and BBQ sauce in a sauce pan over med to low heat. (be careful of flare-ups) reduce until bourbon is cooked out and sauce comes together with BBQ-like consistency.
2. Add pulled jackfruit and mix until mixture is heated through.
3. Hold hot for service.



# Cabbage and Jicama Slaw

Prep time: Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Jicama		peeled, julienned	3 cup
Red Cabbage		shredded	3 cup
Fresh Parsley		chopped	3/4 cup
Green Onions		sliced	3/4 cup
Celery		shaved thin	1 1/2 cup
Greek Yogurt		whole milk, plain	3/4 cup
Herbed aioli			3/4 cup
Kosher Salt			1 1/2 tsp.
Lemon		Lemon Zest	3 Each
Oranges		Orange Zest	3 Each
Granulated Sugar			3 Tbsp.
Almond slivers			3 Tbsp.

## Instructions

1. Combine all ingredients and mix thoroughly. Let marinate under refrigeration for flavors to marry.
2. Store under refrigeration until use.

